



## SUNSEED BREAD MIX

### OVERVIEW

A pale brown to grey coloured, free flowing powder that has an even dispersion of sunflower seeds and linseeds.

#### INTENDED USE/ABUSE:

- SUNSEED BREAD MIX is a complete mix requiring only the addition of yeast and water to produce a superior health loaf containing whole wheat and selected seeds.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

### USAGE

As per recipe.

### INGREDIENTS

Wheat Flour, Crushed Wheat, Wheat Gluten, Sunflower Seeds, Linseed, Sucrose, Sodium Chloride, Colourant (E150c), Vegetable Fat and/or Oil (Palm), Emulsifier (E472e, E471), Preservative (E263), Souring Agent, Oxidizing Agent and Enzymes

## PACKAGING

Code	Size	Type	Palletisation
39905	25 KG	Poly bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,112.00
Protein (g)	9.40
Carbohydrates (g)	40.60
Sugars (g)	3.40
Total Fat (g)	5.53
Mono-unsaturated fat (g)	1.49
Poly-unsaturated fat (g)	2.66
Total Dietary Fibre (g)	7.10
Ash (g)	2.09
Moisture (g)	35.30
Sodium (g)	399.00

## METHOD

Group 1	
Ingredient	KG
Sunseed Bread Premix	2.500
Water	1.500
Yeast	0.100
<b>Total Weight: 4.100</b>	

## DESCRIPTION

Combine SUNSEED MIX and water and soak for  $\pm 45$  minutes. Place all ingredients plus yeast into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm 30$  minutes. Bake at  $\pm 220^\circ\text{C}$ . For cape seed type of bread add additional water of 0.400 kg

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Powder



#### ALLERGENS

Wheat (Gluten)



#### CATEGORY

Speciality Bread and Roll Mixes



#### INGREDIENT FEATURES

Halaal and Kosher certified